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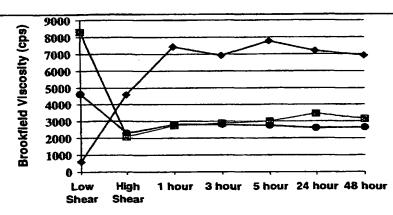
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(54) Title: SHEAR THICKENING PREGELATINIZED STARCH

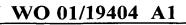
### Model Food SystemViscosity Profile

- Preferred Starch, Granular CWS high cross linked potato starch
   Granular CWS medium cross linked potato starch
  - Non-granular cws high cross linked potato starch



(57) Abstract: A new starch exhibits shear-thickening properties. It is a pregelatinized, cold water swelling starch, comprising: a highly cross linked, stabilized starch processed by heating to render it cold water swelling and leaving a majority of the starch granules intact. According to the process a highly cross linked starch is obtained. Then, the starch is heated under conditions of time, temperature and moisture effective to disrupt less than 50 % of intact starch granules comprised in said starch and to provide the characteristic that when a slurry of said starch is subjected to moderate to high shear the viscosity will increase toward a maximum.

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With amended claims and statement.

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